

Claims

1. Method for the instantisation of powders for use in the food stuff and animal feed production, the particles of which comprise free surface fat, especially of coconut milk powder, wherein lecithin and alginate in water or an aqueous liquid are sprayed onto the powder particles and dried subsequently.
2. Method for the instantisation of powders for use in the food stuff and animal feed production, the particles of which comprise free surface fat, especially of coconut milk powder, wherein lecithin and alginate in water or in an aqueous liquid are sprayed onto the powder particles, the powder particles agglomerate and are dried subsequently.
3. Method for the instantisation of powders for use in the food stuff and animal feed production, the particles of which comprise free surface fat, especially of coconut milk powder, wherein alginate in water or in an aqueous liquid is sprayed onto the powder particles, the powder particles agglomerate and are dried, and wherein lecithin is dispersed in water or an aqueous liquid and sprayed onto the powder particles, and these are dried subsequently.